

SPECIALS

FOR SEASONAL
DAILY SPECIALS
CHECK THE BOARD
OR ASK OUR
ARDE CREW

@IBIZA.ARDE

DRINKS

CAVA

Roger de Flor	6€	21€
ARS Collecta		45€
ARS Collecta Rosé		45€

CHAMPAGNE

Moët Imperial Brut Benjamín		35€
Moët Imperial Brut		85€
Moët Imperial Brut Rosé		95€
Moët Imperial Ice		150€
Dom Perignon		450€

WINE

WHITE

Celeste Verdejo, Penedés	4,50€	25€
Jean Leson 3055 Chardonnay, Penedés,	5€	30€
Quintaluna Verdejo, Castilla y León		40€
Camiño Dos Faros Ribeiro		28€
Pazo Das Bruixas Albariño, Rias Baixas,		33€
III Millenium Treizadura, Godello, Albariño y Loureira,		47€

ROSE

Jean Leon 3055 Merlot, Penedés	5,50€	30€
Miraval Côtes de Provence		65€
Miraval Magnum Côtes de Provence		125€
Whispering Angel Côtes de Provence		65€

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RED

Celeste Ribera del Duero	4,50€	28€
Azpilicueta Rioja	5€	30€
Izadi Rioja		32€
Carmelo Rodero Ribera del Duero		35€
Marqués del Riscal XR Rioja		58€
Valduero Tierra Alta Ribera del Duero		60€
Pago de Carraovejas Ribera del Duero		85€
Vega Sicilia 5º Valbuena Ribera del Duero		295€

SANGRIA

White wine sangria		35€
Red wine sangria		35€
Cava sangria		45€

STARTERS

Tomato Salad (3),(13),(14) With ventresca, tomato, and spring onion.	16€
Burrata Salad (4),(5),(7),(8),(9),(10),(12) Smoked burrata with avocado, lamb's lettuce and tomato confit	21€
Chicken Salad (5), (7), (8),(10),(12),(13),(14) With grilled chicken, quince jelly, parmesan, walnuts and caesar sauce	18€
Red Tuna Tataki (2),(3),(4),(7) With avocado cream, wakame seaweed and oriental mayonnaise	25€
Wagyu Picanya Carpaccio (7) With truffle, pine nut salt and parmesan cheese	26€
Iberian Ham With glass bread and tomato	28€
Cantabrian Anchovies (3) With glass bread and roasted bell peppers	3,50€
Grilled Vegetables	14€

HOT STARTERS

ARDE Mussels (6),(11),(13) Grilled with spices	23€
Grilled Octopus (7),(12),(3) Charcoal grilled over baked potato with paprika oil and garlic	28€
Garlic red prawns (3),(10),(11),(13) On a bed of garlic	24€
Grilled squid (3),(6),(7) With sobrasada parmentier and grilled onions	23€
Iberian ham croquettes (7),(8),(9) With truffle mayonnaise (5 units)	16€
Squid Croquettes (3),(6),(7),(8),(9),(11) With roasted garlic all i oli (5 units)	16€
Chicken croquettes (7),(8),(9) With roast chicken cream (5 units)	16€
Grilled artichokes (8) With slices of Iberian ham and truffled egg yolks	18€

WOOD- FIRED PAELLAS (mín 2 pax)

Paella ARDE With chicken, rabbit, green beans and artichokes	24€/p.p.
Chilly Crab Paella (3),(6),(11),(13) With Ibicencan crab, monkfish, salmorreta and a slight spicy touch.	30€/p.p.
Carrillera Paella (1),(13) With beef, mushrooms and pumpkin	32€/p.p.
Black Fideuà (3),(6),(11),(13) Thin noodles, with roasted garlic all i oli	30€/p.p.

MEATS

T-bone steak (1kg) Basque T-bone steak of 35 days maturing	75€ kg
Beef sirloin steak	32€
Entrecotte	30€
Chicken Picanton ^{(5),(10),(12),(13),(14)} Chicken cooked at Josper and marinated ARDE style Pair it with a Moët Chandon benjamín for 12€.	28€
Beef Burger T-bone steak burger with lettuce, tomato, crispy onion, brie cheese and ARDE sauce	26€
Lamb chops	28€

FISH (min 2 pax)

Grilled Turbot ⁽³⁾	62€/kg
Grilled Seabass ⁽³⁾	57€/kg

ADDITIONS

French Fries	4,50€
Mashed Potato	4,50€
Josper Baked Potato	4,50€
Grilled Vegetables	4,50€
Padron Peppers	6,50€

DESSERT

Apple roll ^{(7),(8),(10),(12)} With caramel ice cream and Ibiza salt	9,50€
Cheesecake ^{(7),(8),(10)} With mixed berry ice cream	9,50€
Brioche Bread Pudding "Torrija" ^{(7),(8),(10)} Marinated in Baileys with hazelnut ice cream	9,50€
ARDE Brownie ^{(7),(8),(10),(12)} Hot chocolate brownie with tangerine ice cream	12,50€
Passion Pie ^{(7),(8),(9),(10)} With Italian meringue and lemon ice cream	9,50€

(1) sulfites, (2) soy, (3) fish, (4) sesame, (5) mustard, (6) mollusks, (7) dairy, (8) eggs, (9) gluten, (10) nuts, (11) crustaceans, (12) peanuts, (13) celery, (14) lupins, (15) peanuts, (16) lupins.

If you need more information about the presence of allergens, please contact our staff, who will be pleased to assist you.